

CHÂTEAU VARTELY · MOLDOVA

Pinot Grigio, 2024

Codru, Orhei



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pinot Grigio/Pinot Gris	13%	2024 · 750 ml

STILL, LIGHT-BODIED



Tasting notes

With a straw yellow color and greenish hues, it offers gentle aromas of citrus, green mango, and apple. On the palate, the wine is crisp and refreshing, featuring concentrated minerality, fresh apple, and lemon notes. The flavor is long-lasting, creating a fresh and unique tasting experience.

About the wine

The Pinot Grigio is hand-picked in the Codru area of central Moldova, a hilly, forested zone near Chateau Vartely's base at Orhei, and vinified in modern stainless-steel cellars. Pinot Grigio is a grey-pink-skinned mutation of Pinot Noir; here it gives a crisp white with melon and mango notes.

Winemaking

MATURATION	Stainless steel tanks with controlled temperature to preserve the fresh and distinctive flavors of the grapes
------------	---

Cellar and service

SERVE AT	6–10 °C
FOOD PAIRING	Pairs wonderfully with a variety of dishes. Its crisp and refreshing profile makes it an excellent match for light cheeses, butter sauce fish, avocado salads, chicken, and fresh salads.

Say it: Chateau Vartely: shah-TOH var-TEH-lee; Pinot Grigio: PEE-no GREE-jo

Imported and distributed in Vietnam by Vinoteka · vinoteka.vn